



## DUMPLINGS 餃子

- **Palette Soup Dumpling “XLB” Sampler (5)** 16  
A01 *original, kale, crab, black truffle, beet & beef*  
彩籠小籠包
- **Abalone Siu Mai (3)** 14  
A02 鮑魚燒賣
- **Original Pork Soup Dumpling “XLB” (3)** 9  
A03 南翔小籠包
- **Classic “Ha Gow” Shrimp Dumpling (3)** 9  
A04 經典蝦餃
- **XO & Shrimp Dumpling (3)** 10  
A05 XO海鮮餃
- **Lobster Dumpling with Butter Sauce (3)** 12  
A06 龍蝦皇蝦餃
- **Typhoon Crispy Ha Gow (4)** 12  
A07 避風塘蝦餃
- **Pork & Shrimp Siu Mai (4)** 10  
A08 薑汁蟹籽燒賣
- **Chicken and Mushroom Siu Mai (4)** 9  
A09 香菇雞肉燒賣
- **Jumbo Scallop Siu Mai (3)** 11  
A10 珍貴帶子燒賣
- **Wagyu Beef Pot Stickers (3)** 14  
A11 和牛鍋貼
- **Sichuan Seafood Dumpling (5)** 11  
A12 麻辣海鮮餃
- **Crystal Jade Vegetarian Dumpling (3)** 9  
A13 翡翠上素餃
- **Peking Pork and Chives Dumpling (5)** 12  
A14 韭菜豬肉北京餃
- **Chicken soup dumpling “XLB” (3)** 9  
A15 雞肉小籠包

\* some dumplings contain pork and shrimp; wheat starch, or flour.  
Please inform your server if you have any dietary restrictions.

## PALETTE CLASSICS 彩籠經典

- **Black Swan Taro Puff (2)** 10  
C01 黑天鵝芋角
- **Vegetarian Spring Rolls (3)** 9  
C02 素春捲
- **Black Bean Pork Ribs with Taro** 9  
C03 香芋蒸排骨
- **Chicken Claw with Kabocha Squash** 9  
C04 南瓜豉汁蒸鳳爪
- **Lotus Wrap Abalone Sticky Rice** 10  
C05 鮑魚糯米雞
- **Radish Cakes with XO Sauce (4)** (pork and shrimp) 10  
C06 XO醬煎蘿蔔糕
- **Salt & Pepper Calamari** 19  
C07 *Sichuan spice mix, garlic, Jalapeno*  
椒鹽鮮魷



## BAO 包

- **Steamed BBQ Pork Bao (Cha Siu Bao) (3)** 9  
B01 羊城叉燒包
- **Salted Egg Lava Bao (Lau Sa Bao) (3)** 9  
B02 黃金流沙包
- **Pan Seared Black Pepper Beef Bao (3)** 13  
B03 黑胡椒牛肉生煎包
- **Durian Custard Bao (2)** 7  
B04 榴蓮奶皇包

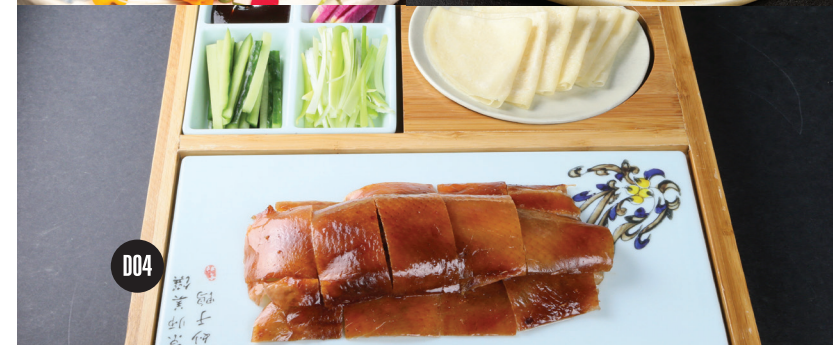
## PALETTE SIGNATURE ENTREES 主菜

- **Dungeness Crab (Shell on) 生猛大蟹** 68  
live, locally caught dungeness crab (2#)  
D01 — **Garlic Butter** 金蒜牛油  
D02 — **Ginger Scallion** 傳統薑蔥  
D03 — *Add Garlic YiFu noodle* 加伊麵
- **Peking Duck Set** 40  
D04 *half duck, momo crepe, classic condiments*  
北京鴨
- **Sugar Snap Peas Chili Prawns** 25  
D05 *ground pork, Thai basil, chili*  
九層塔香辣蝦球
- **Roasted Iberico Pork “Cha Siu”** 30  
D06 *house pickles, cognac glaze*  
西班牙伊比利亞叉燒
- **Wok Fried Wagyu Steak** (naturally raised in US) 32  
D07 *Imperial wagyu sirloin, asparagus, rose wine*  
和牛炒蘆筍
- **ShanDong Chicken Wings** 19  
D08 *crispy typhoon panko, garlic vinegar glaze*  
山東脆皮雞翼
- **Honey Walnut Prawns** 26  
D09 *caramelized walnut, yuzu aioli, kaffir lime*  
蜜汁核桃蝦
- **Sweet & Sour Chicken** 19  
D10 *LiHing Plum & hawthorn berry sauce, pineapple*  
甜酸雞球

## VEGETABLES 蔬菜

- **Smacked Cucumber Salad (cold)** 9  
E01 *cherry tomato, aged Chinese vinegar dressing*  
手拍黃瓜
- **Wok Fried Asparagus & Shiitake Mushroom** 21  
E02 蘆筍炒鮮冬菇
- **Garlic Pea Tendrils** 21  
E03 *wok roasted garlic, house fragrant oil*  
蒜蓉大豆苗
- **Sichuan String Beans** 21  
E04 *garlic, chili, pickled turnip*  
川式乾烹四季豆
- **Impossible Mapo Tofu** 20  
E05 *silken tofu, Impossible meat, Sichuan spices*  
麻婆豆腐
- **Garlic Broccoli** 18  
E06 蒜蓉西蘭花
- **Braised Eggplant with Tofu** 21  
E07 *麻香紅燒茄子豆腐*

Vegetarian (may contain egg; many other dishes can be made vegetarian, please ask us for more detail)





## RICE, NOODLE & SOUP 飯, 麵, 湯

- 601 **Wagyu Beef Chow Fun** 27  
*wok seared wagyu, flat rice noodle, bean sprouts*  
和牛炒乾河
- 602 **Black Truffle Duck Fried Rice** 34  
*freshly shaved Perigord truffle, shiitake, taro*  
黑松露鴨肉炒飯
- 603 **Seafood Crispy Noodle** 28  
*crispy egg noodle, scallop, shrimp, cuttlefish*  
海鮮香煎麵
- 604 **Olive Oil Supreme Soy Stir-fried Noodle** 18  
*extra virgin olive oil, supreme soy, scallion*  
(Add Pork or Chicken + \$5, Add Shrimp + \$8)  
橄欖油豉油王炒麵 (加雞絲或豬肉絲+\$5, 加蝦球+\$8)
- 605 **XO Sauce Pan Seared Rice Crepe Roll** 18  
*xo sauce, dried shrimp, chives, scallion*  
XO煎腸粉
- 606 **Black Truffle Morel Mushroom Chow Fun** 36  
*shaved black truffle, morel mushroom, flat rice noodle*  
黑松露羊肚菌鮮菇乾炒河
- 607 **Squid Ink Sakura Shrimp Fried Rice** 21  
*cuttlefish, prawn, sakura shrimp, egg white*  
墨魚汁櫻花蝦炒飯
- 608 **XO Wagyu Beef Fried Rice** 27  
*minced wagyu, egg, xo sauce, green onion*  
XO和牛炒飯
- 609 **Asparagus Chinese Olive Fried Rice** 17  
*carrot, onion, egg white*  
橄欖菜蘆筍素炒飯
- 610 **Wonton Dumpling Soup** 19  
*prawns, chicken broth, vegetable (Add egg noodle +3)*  
雲吞湯 (加麵+\$3)
- 611 **Hot & Sour Soup** 17  
*pork, tofu, wood ear, bamboo shoots, egg*  
酸辣湯
- 612 **Supreme Seafood Soup** 25  
*crab meat, assorted seafood, dried scallop, egg white*  
瑤柱蟹肉海皇湯

## DESSERT 甜品

- N01 **Mango Pudding Supreme** 8  
*coconut sauce, popping boba, fresh mango & berries*  
芒果布丁
- N02 **Portuguese Egg Tart (2)** 8  
澳門葡撻
- N03 **Steamed Custard Dumpling (4)** 7  
奶皇水晶包



18% service charge is added for parties of 4 to 9 guests; 20% for 10 guests and above. Please inform us if you prefer to leave tips at your own discretion. Additional gratuity is greatly appreciated for exceptional service. Xie Xie!

## FAMILY MEAL 家庭套餐

- H01 **“ROARING DRAGON” “龍” 情蜜意 \$75 for 2**  
Vegetarian Spring Roll • 素春捲 (3)  
Pork Soup Dumpling “XLB” • 南翔小籠包 (3)  
Classic Ha Gow • 經典蝦餃 (3)  
ShanDong Chicken Wings • 山東脆皮雞翼  
XO Wagyu Beef Fried Rice • XO和牛炒飯  
Salted Egg Lava Bao • 流沙包 (3)
- H02 **“RISE OF THE PHOENIX” 鳳凰展翅 \$185 for 4**  
Hot & Sour Soup (pork) • 酸辣湯  
Typhoon Crispy Ha Gow • 避風塘蝦餃 (4)  
Palette Soup Dumpling “XLB” • 彩籠小籠包 (5)  
Roasted Iberico Pork “Cha Siu” • 西班牙叉燒  
Sichuan String Beans • 川式乾烹四季豆  
Sweet & Sour Chicken • 甜酸雞球  
Garlic Butter Crab with Garlic YiFu Noodle • 金蒜牛油生猛大蟹伊麵  
Steamed Custard Dumpling • 奶皇水晶包 (4)

## BEVERAGES 飲料

- FINE TEA SELECTIONS 茶 (per person)**
- I01 **Jasmine** 茉莉香片 3
- I02 **Oolong** 原味烏龍 3
- I03 **Chrysanthemum** 杭州白菊 3
- I04 **Puerh** 雲南熟普 3
- I05 **Jade Jasmine Pearl** 香片繡球 4
- I06 **Iron Goddess** 鐵觀音皇 4
- I07 **Organic Puerh** 有機普洱 4
- SOFT DRINKS 軟料**
- J01 **HK Boba Milk Tea (Iced)** 珍珠奶茶 7
- J02 **House Made Iced Tea** 冰茶 5
- J03 **Coca Cola** 可口可樂 5
- J04 **Diet Coke** 無糖可樂 5
- J05 **Sprite** 雪碧 5
- J06 **Ginger Beer** 薑汁啤酒 5
- J07 **Soda Water** 梳打水 5
- J08 **Bottle Water** 礦泉水 4
- J09 **Orange Juice** 橙汁 5
- J10 **Apple Juice** 蘋果汁 5
- J11 **Sparkling water** 有汽礦泉水 7

## HOUSE MADE CONDIMENTS 自製醬汁

- K01 **House-Blend Soy** 醬油 Free
- K02 **Chili Sauce** 辣椒醬 Free
- K03 **Chinese Mustard** 芥末醬 Free
- K04 **Cilantro Sauce** 香菜醬 Free
- K05 **XO Chili Sauce** XO醬 *dried scallop, chili (2 oz)* 3



# PALETTE TEA HOUSE 彩籠

DIM SUM • SEAFOOD • CHINESE CUISINE

# of Guest:  Table #:

Ghirardelli Square upper plaza  
900 North Point St, Suite B201A, San Francisco  
415-347-8888 / palette.teahouse@gmail.com  
online order: www.paletteteahouse.com

FOR TAKE-OUT ORDERS, PLEASE PROVIDE:  
Name:  Phone:

*we prepared a wide range of seafood, meat and poultry, please inform us if you have any dietary restrictions:*